PACHERENC DU VIC BILH SEC
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MADIRAN

LES PÉRICLES

«L'orfèvrerie du piémont Pyrénéen.»

PACHERENC DU VIC BILH DOUX

VINEYARD

Soil : clay limestone and gravels. The vines have a south exposure.

Age : more 20 years old.

Density : 4400 vines per hectare.

SUSTAINABLE AGRICULTURE

Treatment : no chemical products.
Natural grass cover-cropping every row.

Pruning shape : simply Guyot pruning.

Green harvest : disbudding, treillising, leaf thinning and cluster thinning.

Yield : 15 hl/ha.

Grape varieties : Petit Manseng.

Season : in the end of november.

Vinification :
- slow pressing with selection of juices.
- breeding and fermentation on the lees in new barrels.
- no malolactic fermentation.

Aged in barel : on the lies 12 months in new oak.

DESCRIPTION

Eye : gold yellow color.

Nose : exotic fruit, notes of honey, bread of spice, flavors roasted.

Taste : powerful, fleshy, heady, acidulous, remarkable balance.

ADVICE

Serving temperature 12°c.

Perfect agreement with foie gras, sheep cheese of pyrenees.

12.5 % VOL.

Best within 3 years.

L'abus d'alcool est dangereux pour la santé, consommez avec modération

Création Impression : Imp. Moderne 05 59 132 132 - D-20-11-0054

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